



Old Rivesaltes

Hors d'âge 18 years

Appellation : Rivesaltes Vin Doux Naturel (Natural Sweet Wine)

Vintage : various vintages 18 years old or more

Colour : Amber

Alc % vol : 20 %

Residual Sugar : 140 G / L

Soils : Stony, shale alluvial deposits from the quaternary

Grape varieties : 90% white Grenache , 10% grey Grenache

Winemaking Method : Settling of the juice before fermentation. Pressed and then fermented under controlled temperatures (below 20°). Then the fermentation is stopped by the addition of pure wine alcohol (mutage).

Maturing: aged a minimum of 18 years in seasoned oak barrels, without topping up.

Winemaker's Notes

Serving Temperature: serve chilled at around 12° to 14° C.

Ageing : Even when we think this Rivesaltes should have reached its peak, it continues to surprise us. Will be enjoyable for many more years to come.

Wine/Food pairing : Serve as an aperitif, with Asian cuisine, chocolate desserts, pastries or on its own at the end of a meal.

Tasting Note : A wine for connoisseurs, or for those who are ready to be enlightened! Discover its luxurious aromas of crystallised figs, honey and candied lemon peel.....

Accolades

95 Wine Advocate (Jeb Dunnuck april 2017)

"The sensational NV Rivesaltes Ambre Hors d'Age 18 Ans checks in as 90% Grenache Blanc and 10% Grenache gris that spent 18 years in barrels. It got a big "Wow" in my notes and offers layers of caramel, toasted nuts, spice and figs, with gorgeous complexity, full-bodied richness and impeccable balance between its acidity, sweetness and alcohol. This is a stunning stuff !"

92/100 Andreas Larsson(youtube)



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